

ԽՄՈՒ





THE CITY'S MOST LOVED ALL-DAY DINER, MYNT IS A BRIGHT AND LIVELY SPACE THAT IS AT THE HEART OF THE HOTEL'S GOURMET ADVENTURES. OUR TEAM OF EXPERIENCED CHEFS HAVE CRAFTED A MENU THAT SERVES AUTHENTIC GLOBAL CUISINES, FROM CONTINENTAL TO WORLD CUISINES.

WHETHER IT'S INDIAN STREET FOOD, PIZZAS, PASTAS OR A STUNNING VARIETY OF KEBABS – YOUR TASTE BUDS ARE ASSURED OF A THRILLING RIDE AT MYNT. THERE ARE SPECIALIZED MENUS FOR FITNESS ENTHUSIASTS, MYO (MAKE YOUR OWN) SANDWICH OPTIONS AND FINE CHOICES FOR POST-MIDNIGHT MUNCHIES. OUR REGIONAL MENU OFFERS A HOME STYLE, AUTHENTIC TASTE OF THE CITY'S FAMOUS VEGETARIAN CUISINE WITH SEASONAL DELIGHTS, SERVED IN THALIS (TRADITIONAL PLATTERS). THE WEEKEND BRUNCHES AT MYNT ARE ADORED IN THE CITY, WITH A HOST OF LIVE FOOD STATIONS CREATING A WARM, LIVELY ATMOSPHERE.

SIGNATURE DISHES – UNDHIYU (A WINTER DELICACY USING SEASONAL EXOTIC VEGETABLES COOKED IN A GREEN GARLIC AND CHILLI PASTE), GUJARATI KADHI (SWEET AND SPICY YOGHURT AND GRAM-BASED GRAVY), BATAKA RINGNA NU RASAWALU SHAAK (GUJARATI STYLE POTATO AND BRINJAL CURRY), LASOONI PALAK (GOLDEN GARLIC-FLAVOURED SPICED SPINACH CURRY), DAL MAKHANI (CREAMY BLACK LENTIL CURRY), TANDOORI CHICKEN (SPIT OVEN ROASTED TENDER CHICKEN), LEHSUNI TANGDI (CHAR GRILLED CHICKEN DRUMSTICK), ARRAY OF PANEER TIKKAS TO YOUR CHOICE, KESAR RASMALAI, GULAB JAMUN (SWEET COTTAGE CHEESE DUMPLINGS)

It is our endeavour to always take very special care of all our guests in our restaurants.

If you or anyone in your group is allergic to any one of the below mentioned

food allergens, please inform our associate before ordering your meal.

Common food allergens:

-  Celery
-  Cereals containing gluten
-  Crustaceans
-  Eggs
-  Fish
-  Lupin
-  Milk
-  Molluscs
-  Mustard
-  Nuts
-  Peanuts
-  Sesame seeds
-  Soya
-  Sulphur dioxide

We would like to inform you that all our menus are

- Trans-fat-free
- Refined oil is used

All prices are in Indian rupees and subject to government taxes.

We do not levy any service charge.

BREAKFAST

À LA CARTE

(07:00 AM TO 10:30 AM)

INDIAN

■ IDLI 460

667 Kcal | 400 gms | steamed rice cake served with sambar and chutney



■ DOSA 460

774 Kcal | 450 gms | traditional rice pancake plain or masala served with sambar and chutney, available with choice of plain / ghee paper roast / potato masala / onion and dry chutney powder



■ UTTAPAM 460

738 Kcal | 475 gms | South Indian savoury pancake made with rice served plain or topped with masala, tomatoes or onions, served with sambar and chutney



■ SEMOLINA UPMA 460

1408 Kcal | 620 gms | South Indian breakfast speciality made with semolina and vegetables, served with sambar and chutney



■ POHA 460

410 Kcal | 350 gms | tangy tempered flattened rice preparation with potatoes, green peas and peanuts



■ PURI WITH ALOO BHAJI 460

579 Kcal | 300 gms | a mildly spiced potato curry served with fried puffed Indian bread



■ MEDU VADA 460

789 Kcal | 440 gms | deep fried lentil dumplings served with sambar and chutney



■ PARATHA (2 NOS) 460

808 Kcal | 250 gms | aloo / gobhi / paneer served with yoghurt and pickle



■ THE INDIAN PLATTER 690

2408 Kcal | 700 gms | choice of tea, coffee, buttermilk or lassi with specially crafted Indian breakfast platter of paratha, puri bhaji and poha or specially crafted South Indian platter of dosa, idli, upma of the day or vada



INTERNATIONAL

▣ CONTINENTAL BREAKFAST 575

1043 Kcal | 700 gms | freshly squeezed seasonal fruit juice, two varieties of breakfast rolls and toast served with butter and preserves, freshly brewed coffee, tea or hot chocolate



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▣ Non-Vegetarian

List of Allergens: Milk 🥛 Nuts 🌰 Gluten 🌾 Mustard 🌿 Molluscs 🐌 Eggs 🥚 Fish 🐟 Lupin 🌱 Soya 🌱 Peanuts 🥜 Crustaceans 🦀 Sesame 🌱 Celery 🌿 Sulphites 🧪

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▲ HEALTHY START 630

1574 Kcal | 700 gms | freshly squeezed seasonal juice, buttermilk or lassi ,egg white omelette, whole wheat toast served with preserves, freshly brewed coffee, tea or hot chocolate, served with skimmed milk or soya milk



■ CHOICE OF FRESHLY SQUEEZED SEASONAL JUICE 285

180 Kcal | 300 gms | squeezed seasonal juice pineapple/ watermelon/ orange/ sweet lime

■ SMOOTHIE 315

180 Kcal | 300 gms | banana and praline / blueberry and cherry / dates and nuts smoothie



■ CEREALS - CORN FLAKES, WHEAT FLAKES, CHOCOS, MUESLI 315

1085 Kcal | 300 gms | served with hot / cold milk / skimmed milk / soya milk with assorted nuts and dates



■ OATMEAL PORRIDGE 315

210 Kcal | 300 gms | served with hot / cold milk / skimmed milk and assorted nuts and dates



▲ BAKERS BASKET 345

1031 Kcal | 250 gms | assortment of freshly baked croissant, danish pastry, muffin, doughnuts and whole wheat bread toast with butter, fruit preserves and honey



▲ EGGS COOKED TO ORDER 515

138 Kcal | 230 gms | scrambled, sunny side up, over easy turn over poached / boiled or omelette of your choice served with choice of - chicken sausages and hash brown potatoes



▲ GOOD OLD FASHIONED PANCAKES 400

735 Kcal | 360 gms | plain, banana, apple and cinnamon, served with maple syrup, melted butter,whipped cream, chocolate sauce



▲ BELGIAN WAFFLES 400

1219 Kcal | 400 gms | Crunchy waffles served with maple syrup, melted butter, whipped cream, chocolate sauce.



■ BAKED BEANS ON TOAST 400

838 Kcal | 270 gms |



▲ FRENCH TOAST 400

468 Kcal | 190 gms | served with maple syrup and melted butter



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🟢 **DICED FRESH PAPAYA BOWL WITH HONEY OR FRESH FRUIT PLATTER** **400**

308 Kcal | 400 gms |

ALL TIME FAVORITE

(11:00 AM TO 11:00 PM)

🟢 **PANEER KATHI ROLL** **545**

878 Kcal | 400 gms | a traditional Indian to go snack wrap with charcoal-grilled cottage cheese



🔺 **CHICKEN TIKKA KATHI ROLL** **690**

1604 Kcal | 400 gms | a traditional Indian to go snack wrap with charcoal-grilled spicy chicken morsels



🟢 **PAV BHAJI** **545**

369 Kcal | 350 gms | Mumbai street favourite combination of buttered mini bread with spicy mashed vegetable curry



🟢 **PINDI CHOLE KULCHA** **575**

1012 Kcal | 350 gms | combo meal platter with spicy chickpea curry and tandoori kulcha



🟢 **VEGETABLE AND PANEER PAKORA** **430**

982 Kcal | 300 gms | Indian street hot favourite batter fried vegetables served hot with mint chutney, sweet and spicy tamarind dip



🟢 **CURD RICE** **345**

389 Kcal | 400 gms | South Indian tempered mélange of yoghurt and over boiled rice



🟢 **OLIVE AND PEPPERS CHEESE CHILLI TOAST** **430**

229 Kcal | 165 gms | toasted bread topped with spiced cheese and gratinated



🟢 **BAKED MAC 'N' CHEESE** **515**

660 Kcal | 280 gms | baked soft boiled macaroni in cheese sauce



🟢 **FRENCH FRIES / HASH BROWN / SMILEYS** **300**

710 Kcal | 250 gms |



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REGIONAL SPECIALTIES

(11:00 AM TO 11:00 PM)

■ BATAKA RINGAN NU RASAWALU SHAAK 500

845 Kcal | 350 gms | potato and brinjal cooked in Gujarati style



■ RINGAN NO OLO 550

418 Kcal | 350 gms | roasted brinjals cooked in Gujarati style



■ UNDHIYU (SEASONAL) 550

576 Kcal | 350 gms | exotic local vegetables cooked in paste of green garlic and chili paste



■ FLOWER VATANA NU SHAAK 550

290 Kcal | 300 gms | a delicious vegetable preparation of cauliflower and green peas



■ BHINDA NU SHAAK 500

314 Kcal | 300 gms | okra cooked home style with Gujarati spices



■ SEV TAMETA 450

65 Kcal | 350 gms | a tangy sweet and spicy traditional tomato curry with fried gram flour noodles



■ GUJARATI KADHI 500

492 Kcal | 350 gms | a sweet and spicy traditional buttermilk curry thickened with gram flour



■ GUJARATI DAL 550

716 Kcal | 350 gms | a delicacy of yellow lentil tempered with traditional spices and peanuts



■ METHI NA THEPLA (2 PCS) (SEASONAL) 225

370 Kcal | 110 gms | flat breads with fenugreek served with ghee/yoghurt, sweet raw mango pickle(chundo)



■ BAJRE KA ROTLA (2 PCS) 225

424 Kcal | 120 gms | Gujarati style whole millet bread, served with ghee and jaggery



■ GUJARATI SAMPLER 850

2402 Kcal | 700 gms | a set meal comprising of buttermilk and farsan, any of the above mentioned two seasonal vegetables, Gujarati kadhi or Gujarati dal, steamed rice and two numbers of breads a traditional dessert and accompaniments



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APPETIZER SALADS AND SOUP

(11:00 AM TO 11:00 PM)

APPETIZER SALADS

MEZZE PLATTER 515

544 Kcal | 350 gms | savory arabic dip sampler-hummus, moutabal, vegetable jardinières and marinated olives with freshly baked pita and garlic crispies



CHEESE TAPAS PLATTER 650

1346 Kcal | 350 gms | melange of crunchy cheese balls, cheddar corn cigars, jalapeno cheese toasts and freshly whipped ranch dip



GREEK SALAD 550

211 Kcal | 250 gms | crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives tossed in oregano flavored vinaigrette dressing



DOUBLE MUSHROOM BRUSCHETTA 500

166 Kcal | 250 gms | toasted Italian bread topped with wild and farm fresh button mushrooms, in chunky tomato sauce



CAESAR OF ICEBERG AND ROMAINE HEARTS 600

357 Kcal | 250 gms | crispy lettuce dressed with creamy caesar dressing and parmesan shavings



CAESAR OF ICEBERG AND ROMAINE HEARTS 600

483 Kcal | 250 gms | crispy lettuce dressed with creamy caesar dressing and parmesan shavings, with chicken and poached eggs



OATS CRUMBED CHICKEN NUGGETS 625

1128 Kcal | 550 gms | with barbeque tomato sauce



BREADED FISH FINGERS AND FRIES 750

1567 Kcal | 600 gms | crumb fried breaded fish fingers and fries, served with tartar sauce



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SOUP

■ BROCCOLI AND ROASTED ALMOND CREAM 375

214 Kcal | 230 gms | a rich creamy fresh broccoli soup



■ ROSEMARY FLAVOURED MUSHROOM CREAM SOUP 375

240 Kcal | 230 gms | rosemary herb scented fresh and preserved mushroom puree soup.



■ TOMATO ITALIAN BASIL SOUP 375

91 Kcal | 230 gms | traditional tomato soup with basil made from plum tomatoes



MEXICAN SOPA DE FRIJOL

kidney bean broth with dash of tabasco and roasted cumin

■ WITH MACEDOINE VEGETABLES AND CRUNCHY NACHOS 375

117 Kcal | 230 gms |



▲ WITH CHOPPED CHICKEN SAUSAGES AND RUNCY NACHOS 400

662 Kcal | 240 gms |



CLASSIC MINISTRONE AND PASTA SOUP

a traditional Italian broth finished with parmesan cheese and pasta

■ VEGETABLE 375

140 Kcal | 230 gms |



▲ LAMB 400

230 Kcal | 240 gms |



ENTRÉE

(11:00 AM TO 11:00 PM)

■ CHEESE BAKED CREAMY POLENTA 690

466 Kcal | 550 gms |



■ SWEET PEPPERS AND ASSORTED MUSHROOM STROGANOFF 690

679 Kcal | 550 gms | served with herbed butter rice



■ BAKED VEGETABLES FLORENTINE 575

1038 Kcal | 550 gms | gratinated creamy vegetables with sautéed spinach



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▲ PAN SEARED CHICKEN BREAST WITH CREAMY POTATO MASH, SERVED WITH MUSHROOM PAN JUS. 750

1661 Kcal | 650 gms | succulent pan seared chicken served with mushroom jus, mashed potatoes and



▲ OVEN BAKED ALASKAN SALMON STEAKS 1100

855 Kcal | 550 gms | alaskan pink salmon steak grilled to perfection with caper lemon butter



▲ CHIMICHURRI GRILLED FILLET OF FISH 775

688 Kcal | 600 gms | with timbale of sautéed spinach and button mushroom, potato mash and lemon butter sauce



▲ CLASSIC FRIED FISH AND CHIPS 775

1090 Kcal | 600 gms | served with tartar sauce



▲ GRILLED NEWBERG PRAWNS 1100

589 Kcal | 550 gms | skillet Prawns, grilled to perfection, served on a bed of herbed rice topped with rich saffron sauce



PIZZA, PASTA AND RISOTTO

PIZZA

(11:00 AM TO 11:00 PM)

■ MEXICANA - ON MULTIGRAIN BASE 660

919 Kcal | 420 gms | assorted bell peppers, corn kernels, button mushrooms, black olives, onions and jalapenos



■ MARGHERITA 660

919 Kcal | 420 gms | fresh tomato cheese and basil



■ TANDOORI PANEER 660

937 Kcal | 430 gms | classic Indian clay oven roasted spicy cottage cheese with pepper and onions



■ PIZZA CORN AND FUNGI 660

946 Kcal | 430 gms | on cheese cream base



▲ CHICKEN TIKKA PIZZA 745

839 Kcal | 430 gms | classic Indian clay oven roasted spicy chicken morsels with pepper and onions



▲ SHRIMP AND TUNA PIZZA 800

1364 Kcal | 430 gms | grilled shrimps and preserved tuna chunks with pickled onions



▲ FATTORIA – ON MULTIGRAIN BASE 745

839 Kcal | 430 gms | grilled chicken, sundried tomatoes, caramelized pineapple and black olives



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PASTA

🟢 FARFALLE WITH ITALIAN PESTO TOSSED WINTER VEGETABLES 650

1455 Kcal | 400 gms | Italian basil pesto, garlic and olive oil tossed bow pasta and vegetables



🟢 GOLDEN CORN AND RATATOUILLE LASAGNE 650

512 Kcal | 400 gms | baked, layered pasta sheets with freshly tossed ratatouille and golden corn



🔺 LASAGNE BOLOGNAISE 750

564 Kcal | 400 gms | minced lamb meat lasagne



🟢 BAKED SPAGHETTI AL FORNO WITH OLIVES AND SWEET PEPPERS 650

558 Kcal | 400 gms | arabiata spiced pasta baked and served



🟢 SPIRAL PASTA WITH FARM FRESH FUNGI AGLIO E OLIO PEPPERONCINI STYLE 650

580 Kcal | 400 gms | fusilli and farm fresh mushrooms tossed aglio e olio style with garlic, olive oil, roasted chili flakes and parmesan



🔺 FETTUCCINI CARBONARA 700

612 Kcal | 400 gms | pasta fettuccini in heavy cream sauce with crunchy bacon rashers and goodness of parmesan



RISOTTO – GLUTEN FREE

🟢 SPINACH AND MUSHROOM RISOTTO 650

708 Kcal | 400 gms | Italian creamy arborio rice with fleshy shitake, button mushroom and spinach



🔺 RISOTTO DE POLLO 700

725 Kcal | 400 gms | creamy Italian arborio rice with chunks of chicken on a bed of mild tomato concasse



🔺 LEMONY FRESH HERB RISOTTO WITH GARLIC MARINARA 700

725 Kcal | 400 gms | lime and fresh herb spiked arborio rice with chunks of shrimps, fish and fresh peas



🟢 GLUTEN FREE PASTA 650

518 Kcal | 400 gms | gluten free penne arabiata with olives and broccoli



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INDIAN FARE

(11:00 AM TO 11:00 PM)

KEBABS

▲ TANDOORI CHICKEN 725

472 Kcal | 330 gms | spring chicken marinated in traditional Indian spices cooked in its own juices in a clay charcoal oven



▲ LAAL MIRCH MURGH TIKKA 725

474 Kcal | 300 gms | spicy spit roasted chicken morsels



▲ LEHSUNI TANGDI 725

588 Kcal | 400 gms | pungent garlic spiced chicken drumsticks spit oven roasted



▲ MURGH MALAI TIKKA 725

429 Kcal | 300 gms | creamy mildly spiced spit roasted chicken morsels



▲ MURGH RESHMI SEEKH KEBAB 725

439 Kcal | 280 gms | mild spicy minced chicken skewers



▲ HUSSAINI GOSHT SEEKH KEBAB 800

583 Kcal | 280 gms | succulent minced spicy lamb skewers



▲ PEELI MIRCH KA JHEENGA 1100

260 Kcal | 250 gms | scrumptious char roasted spicy prawns



▲ AJWAINI FISH TIKKA 775

345 kcal | 270 gms | tandoor cooked cubes of fish marinated with red chilli and yoghurt



● PANEER TIKKA 675

717 Kcal | 250 gms | spit oven roasted cottage cheese morsels - choice of marinations

- lime and turmeric spiked
- spicy chilli and yoghurt
- creamy yoghurt- mild



● SUBZ BAGHEECHA KEBAB 625

130 Kcal | 250 gms | minced fresh vegetable patties stuffed with cheese and nuts



● CHATPATEY TANDOORI ALOO 625

458 Kcal | 250 gms | baby potatoes roasted in tandoor



● KHUMB KI SHAMMI 675

554 Kcal | 250 gms | minced in fresh mushroom with melange of Indian spices -grilled



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■ DAHI KE KEBAB 625

504 Kcal | 250 gms | shallow fried hung yoghurt and cottage cheese medallions mixed with chopped onions and green chillies



■ HAND-CRAFTED VEGETARIAN KEBAB PLATTER 950

1058 Kcal | 470 gms | an assortment of vegetable kebabs, paneer tikka, dahi kebab and tandoori potatoes



▲ HAND-CRAFTED NON-VEGETARIAN KEBAB PLATTER 1100

1108 Kcal | 470 gms | with an assortment of chicken, lamb and fish kebabs



CURRIES

■ MALAI KOFTEY 650

1573 Kcal | 450 gms | rich milk solid dumplings in a medium spiced cream nuts based gravy



■ LEHSOONI PALAK - PLAIN / MAKKAI / KUMBH 650

689 Kcal | 450 gms | Indian style pureed spinach cooked to your choice with mushrooms or corn



■ KADAI SUBZ 550

761 Kcal | 450 gms | spicy mixed vegetables curry



■ KUMBH MATTAR HARA PYAZ 650

564 Kcal | 540 gms | mushroom and fresh peas with spring onions



■ VILAYATI SUBZION KA MEL 650

504 Kcal | 450 gms | curried melange of exotic winter vegetables



■ DAHI WALEY DUM ALOO 550

765 Kcal | 450 gms | baby potatoes simmered in tangy yoghurt gravy



■ BHINDI MASALA 500

472 Kcal | 450 gms | home style - lady finger tempered lightly with Indian home ground spices



■ GHAR KA TADKA - TUAR OR MOONG DHULI 550

666 Kcal | 450 gms | mild spiced curried lentils



■ CHOLEY MASALA 550

721 Kcal | 450 gms | home style chickpea curry



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🟢 DAL MAKHANI 550

792 Kcal | 450 gms | a rich creamy black lentil



🔺 ROGHNI KADIPATTA FISH CURRY 725

726 Kcal | 450 gms | thin curried fish cubes cooked with tomatoes, onions and curry leaves



🔺 HOME STYLE CHICKEN CURRY 725

610 Kcal | 500 gms | thin curried chicken cuts cooked with fresh tomatoes & onions



🔺 BUTTER CHICKEN 725

731 Kcal | 500 gms | spit oven cooked shredded chicken morsels finished in rich creamy tomato gravy



🔺 CHICKEN TIKKA 725

796 Kcal | 500 gms | masala tandoor roasted chicken morsels finished in tangy tomato gravy



🔺 DAK BUNGLOW MUTTON CURRY 775

898 Kcal | 500 gms | age old speciality - mild spicy lamb curry with boiled eggs



🔺 KHADE MASALEY KA GOSHT 775

898 Kcal | 500 gms | thick curried spicy lamb with whole Indian spices



🔺 KADAI JHEENGEY 1100

458 Kcal | 450 gms | tender Shrimps tossed in spiced tomato gravy with peppers and onion



PANEER AAP KI PASAND

🟢 MATTAR PANEER 675

718 Kcal | 450 gms | home style curried cottage cheese and green peas



🟢 PALAK PANEER 675

800 Kcal | 450 gms | cottage cheese and blended spinach puree



🟢 PANEER SHIMLA MIRCH KI BHURJEE 675

1013 Kcal | 450 gms | mildly spiced -coarsely crumbled cottage cheese and chopped peppers



🟢 PANEER TIKKA MASALA 675

516 Kcal | 450 gms | spit oven roasted cottage cheese steaks in a tangy tomato gravy



🟢 PANEER BUTTER MASALA 675

1024 Kcal | 450 gms | cottage cheese in a thick creamy tomato based sweet, sour and spicy gravy



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🟢 **KADHAI PANEER** 675

1024 Kcal | 450 gms | cottage cheese and pimentos tossed in a fiery hot tomato based gravy with crushed chilies and dry coriander



🟢 **A MUST WITH INDIAN MEAL** 225

146 Kcal | 250 gms | raita – boondi / mixed vegetable yoghurt / pineapple mint



🟢 **GREEN SALAD** 225

73 Kcal | 280 gms |

RICE & BREADS

(11:00 AM TO 11:00 PM)

RICE

🟢 **VEGETABLE BIRYANI** 725

571 Kcal | 450 gms | spring vegetables and basmati rice cooked on dum with saffron, cardamom, mace and mint, served with raita



🔺 **CHICKEN BIRYANI** 775

691 Kcal | 450 gms | chicken and basmati rice cooked on dum with saffron, cardamom, mace and mint, served with raita



🔺 **MUTTON BIRYANI** 825

866 Kcal | 450 gms | mutton and basmati rice cooked on dum with saffron, cardamom, mace and mint, served with raita



🟢 **PULAO** 375

564 Kcal | 400 gms | jeera, green peas or mixed vegetables



🟢 **STEAMED RICE** 300

447 Kcal | 350 gms |



🟢 **MOONG DAL KHICHADI** 450

564 Kcal | 400 gms | (masala, plain, with or without vegetable) a gooey porridge with over boiled rice and lentils served with a bowl of yoghurt



🟢 **BREADS FROM TANDOOR - (2 pcs)** 225

Naan

275 Kcal | 110 gms |

Butter naan

373 Kcal | 120 gms |

Cheese naan

498 Kcal | 180 gms |

Whole wheat tandoori roti

165 Kcal | 80 gms |

Whole wheat laccha paratha, pudina paratha

359 Kcal | 120 gms |

Missi roti - gram flour bread with fenugreek and onions

214 Kcal | 80 gms |

Kulcha - plain, aloo, onion, paneer (1 pcs)

833 Kcal | 320 gms |

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Kindly inform us if you are allergic to any food ingredients

🟢 Vegetarian 🔺 Non-Vegetarian

List of Allergens: Milk Nuts Gluten Mustard Molluscs Eggs Fish Lupin Soya
Peanuts Crustaceans Sesame Celery Sulphites

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🟢 **PHULKA - (3 pcs)** 225
159 Kcal | 60 gms | grilled, cooked, fluffy Indian bread



KEBAB AND CURRY SAMPLER

🟢 **VEGETARIAN INDIAN SET MEAL** 750
1003 Kcal | 700 gms | vegetarian soup of the day, paneer tikka, lehsooni makkai palak, dal makhani/tadka, pulao/steamed rice, 2 mini tandoori breads and gulab jamun



🔴 **NON-VEGETARIAN INDIAN SET MEAL** 775
1249 Kcal | 700 gms | non-veg soup of the day, chicken tikka, mutton rassewala / murgh makhani, dal makhani/tadka, pulao/steamed rice, 2 mini tandoori breads and gulab jamun



SANDWICHES & BURGERS

SANDWICHES (11:00 AM TO 11:00 PM)

🟢 **MAKE YOUR OWN SANDWICH** 625
706 Kcal | 280 gms | style:-grilled or toasted or plain



Choice of stuffing:-

tomato, cucumber, cheese, lettuce, coleslaw & jalapenos, paneer tikka

Choice of breads:-

white or whole wheat or multigrain

TRADITIONAL CLUB SANDWICH VEG AND NON VEG

in your choice of toasted white or brown or multigrain breads

🟢 **VEGETARIAN CLUB** 675
712 Kcal | 320 gms | double layered coleslaw, cheese, tomato and cucumber



🔴 **NON-VEGETARIAN CLUB** 725
800 Kcal | 320 gms | double layered creamy roasted chicken, fried egg, cheese and tomato



🔴 **GRILLED CHICKEN TIKKA CHEESE SANDWICH** 725

584 Kcal | 280 gms |



🔴 **OVEN-ROASTED CHICKEN SANDWICH** 625
700 Kcal | 280 gms | plain, grilled or toasted in your choice of white or brown or multigrain bread



🔴 **MULTIGRAIN MEXICAN COLESLAW AND EGG WHITE CLUB SANDWICH WITH ROASTED PEPPERS** 625

869 Kcal | 280 gms |



🔴 **CHEF CRAFTED BARBEQUE PINEAPPLE, ROASTED CHICKEN AND PEPPERS IN TOASTED MULTICEREAL BREAD WITH CHEDDAR MELT** 675
712 Kcal | 320 gms |



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BURGER

▲ CRUMBED CHICKEN STEAKS AND CHEESE IN SESAME BURGER BUN 675

1005 Kcal | 450 gms | paprika marinated crumb fried sliced chicken steaks topped with a slice of cheddar cheese and cocktail dressing within a toasted sesame bun, served with fries and tossed salad



■ CURRIED VEGETABLE BURGER 625

1002 Kcal | 450 gms | crispy curry flavored crunchy vegetable patties with cheese and tomato slice topped with generous horseradish sauce, served with fries and tossed salad



DESSERTS

(11:00 AM TO 11:00 PM)

■ GULAB JAMUN 400

292 Kcal | 100 gms | sweetened deep fried cottage cheese balls



■ GAJAR KA HALWA (SEASONAL) 400

244 Kcal | 180 gms | a traditional carrot delicacy



■ KESAR RASMALAI 425

203 Kcal | 90 gms | poached chenna (milk solids) dumplings in saffron-flavoured milk, served chilled



■ CUT FRESH FRUITS 400

158 Kcal | 250 gms |

■ CHOICE OF ICE CREAMS 400

183 Kcal | 90 gms | two scoops of vanilla, mango, chocolate, strawberry or butterscotch



■ WARM CHOCOLATE WALNUT PUDDING 400

604 Kcal | 180 gms | steamed dark chocolate pudding, served with scoop of vanilla ice cream



■ CLASSIC ITALIAN TIRAMISU 425

492 Kcal | 180 gms | layered soft cream cheese with coffee vanilla fingers



▲ MOLTEN LAVA CAKE 425

568 Kcal | 180 gms | paired with frozen berries hot molten chocolate centre cake



▲ CREAM CARAMEL 400

276 Kcal | 170 gms |



▲ SACHERTORTE 425

604 Kcal | 160 gms | Austrian dark chocolate gooey sponge lined with apricot jam



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▲ SIZZLING HOT CHOCOLATE BROWNIE 500

832 Kcal | 180 gms | Austrian dark chocolate gooey sponge lined with apricot jam



■ SUGAR FREE MOCHA AND ROASTED ALMOND MOUSSE 400

27 Kcal | 60 gms |



■ PHIRNI 400

223 Kcal | 180 gms | sugar free



WELLNESS MENU (11:00 AM TO 11:00 PM)

HEALTHY CONCOCTIONS

■ APPLE, SPINACH AND CARROT JUICE 300

285 Kcal | 300 gms |

(calories125, fat free, dietary fiber2%, sodium1% , carbohydrate 10%, vitamin c 118%,calcium 3%,iron 2 %)

■ PINEAPPLE, GINGER, LIME AND MINT 300

156 Kcal | 300 gms | (calories125, fat1%, dietary fiber2%, sodium 0% ,protein2%,carbohydrate10%, vitamin c130%, vitamin a 12%,calcium 4%,iron 4 %)

SALADS

■ ICEBERG, PEPPERS, SPROUTS IN LEMON AND OLIVE OIL. 300

140 Kcal | 220 gms | (calories123, fat192%, dietary fiber8%, sodium0%, protein4%, carbohydrate2%, vitamin c11%, calcium4%, iron22%)

SOUPS

■ VEGETABLE CLEAR SOUP 350

100 Kcal | 230 gms | (calories13, fat 0%, dietary fiber8%, sodium20%, protein1%, carbohydrate1%, vitamin c2%, vitamin a13%,calcium 1%, iron1%)



▲ CHICKEN CLEAR SOUP 375

87 Kcal | 240 gms | ((calories13, fat 0%, dietary fiber8%, sodium20%, protein1%, carbohydrate1%, vitamin c2%,vitamin a13%,calcium 1%, iron1%)



MAIN COURSE

▲ GRILLED CHICKEN 725

1479 Kcal | 650 gms | succulent piccata of chicken marinated, grilled and served with olive oil tossed vegetables and pan jus (Calories296, fat10%, dietary fiber15%, sodium4%, protein120%, carbohydrate 0%, vitamin c1%,vitamin a1%, calcium 1%, iron 5%)



▲ LEEKS AND SCALLIONS POACHED FISH WITH STEAMED VEGETABLES 725

432 Kcal | 400 gms | (calories39, fat2%, dietary fiber15%, sodium34%, protein10%, carbohydrate1%, vitamin c1%, vitamin a 0%, calcium 7%, iron3%)



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🟢 STEAMED VEGETABLES AND COTTAGE CHEESE 600

304 Kcal | 400 gms | (calories215, fat15%, dietary fiber15%, sodium20%, tein50%, carbohydrate1%, vitamin c15%, vitamin a17%, calcium13%, iron1%)



🟡 MULTIGRAIN BREAD SANDWICH(TOASTED/PLAIN) WITH ROASTED CHICKEN AND LETTUCE 625

648 Kcal | 280 gms | (calories311, fat15%, dietary fiber10%, sodium23%,protein42%, carbohydrate14%, vitamin c4%, vitamin a3%, calcium 30%, iron19%)



🟢 WITH TOMATO CUCUMBER AND LETTUCE 600

706 Kcal | 280 gms | (calories303, fat15%, dietary fiber 10%, sodium23%,protein30%, carbohydrate13%, vitamin c3%, vitamin a2%, calcium31%, iron18%)



WELLNESS COMBO MEAL MULTIGRAIN ROTI AND INDIAN CURRY

🟢 SPINACH CURRY WITH MUSHROOM OR PANEER 625

256 kcal | 360 gms | (calories330, fat15%, dietary fiber22%, sodium23%,protein25%, carbohydrate17%, calcium10%, iron20%)



🟡 CHOPPED SPINACH AND CHICKEN TIKKA IN TOMATO CURRY 700

814 kcal | 380 gms | (calories450, fat15%, dietary fiber45%, sodium30%, protein54%, carbohydrate30%, vitamin c22%, vitamin a2%,alcium15%, iron29%)



WHOLE WHEAT - PENNE NAPOLETANA TOSSED WITH COARSE TOMATO CONCASSE AND FRESH BASIL

🟢 WITH VEGETABLES 625

816 Kcal | 640 gms | (calories450, fat15%, dietary fiber59%, sodium2%, protein32%, carbohydrate27%, vitamin c16%, vitamin a96%, calcium4%, iron23%)



🟡 WITH CHICKEN 700

1178 Kcal | 650 gms | (calories420, fat15%, dietary fiber44%, sodium40%, protein50%, carbohydrate24%, calcium3%, iron20%)



BEVERAGES (11:00 AM TO 11:00 PM)

🟢 COLD COFFEE 300

32 Kcal | 300 gms | with or without ice cream



🟢 MILK SHAKES 300

116 Kcal | 300 gms | vanilla, chocolate, strawberry, mango, banana, butterscotch



🟢 CHAAS 275

83 Kcal | 300 gms | low fat buttermilk - plain, salted, masala



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<p> LASSI</p> <p>179 Kcal 300 gms sweet, gulkand, salted, plain</p> 	300
<p> SMOOTHIE</p> <p>179 Kcal 300 gms fresh yoghurt and honey churned with berries and cherries or dates and nuts or banana and praline</p> 	315
<p> SEASONAL FRESH FRUIT JUICE</p> <p>104 Kcal 300 gms </p>	285
<p> FRESH VEGETABLE JUICES</p> <p>104 Kcal 300 gms cucumber/ carrot/ tomato / beetroot</p>	250
<p> FRESH APPLE JUICE</p> <p>156 Kcal 300 gms </p>	300
<p> HOT CHOCOLATE / BOURNVITA / HORLICKS</p> <p>234 Kcal 300 gms </p> 	275
<p> COFFEE</p> <p>23 Kcal 300 gms instant, decaffeinated, espresso or cappuccino</p> 	275
<p> ICED TEA</p> <p>52 Kcal 300 gms lime and mint, green apple, passion fruit"</p>	275
<p> TEA</p> <p>38 Kcal 300 gms masala, ginger, lemon, earl grey, green tea, herbal or chamomile</p> 	275
<p> ENERGY DRINK - RED BULL</p> <p>kcal ml as per the bottle specification</p>	350
<p> AERATED BEVERAGES</p> <p>kcal ml as per the bottle specification</p>	275
<p> FRESH LIME WITH- WATER OR SODA - SALTED OR SWEET OR MASALA</p> <p>kcal ml as per the bottle specification</p>	250
<p> HIMALAYAN</p> <p>ml as per the bottle specification</p>	250
<p> BOTTLED WATER</p> <p>ml as per the bottle specification</p>	150
<p> SODA</p> <p>kcal ml as per the bottle specification</p>	200
<p> SAN BENEDETTO</p> <p>kcal ml as per the bottle specification</p>	350
<p> PERRIER</p> <p>ml as per the bottle specification</p>	375

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MIDNIGHT BITES (11:00 PM TO 01:00 AM)

■ FRESH JUICES - WATERMELON OR PINEAPPLE 275

156 Kcal | 300 gms |

■ MILK SHAKES - VANILLA/CHOCOLATE/ BANANA/STRAWBERRY 300

116 Kcal | 300 gms |



■ COLD COFFEE 300

32 Kcal | 300 gms | with or without ice cream



■ TEA OR COFFEE 275

32 Kcal | 250 gms |



■ BAKED BEANS WITH TOAST 400

788 Kcal | 250 gms |



▲ PLAIN PANCAKE 400

735 Kcal | 360 gms | served with chocolate sauce, whipped cream and maple syrup



▲ EGGS TO ORDER 515

413 Kcal | 130 gms | three farm fresh eggs cooked to your style-boiled eggs or masala omelette served with hash brown and grilled tomatoes



SANDWICHES

choice of toasted or plain white bread or whole wheat bread sandwich

■ CHEESE, CUCUMBER AND TOMATO 615

869 Kcal | 280 gms |



▲ GRILLED CHICKEN, LETTUCE, MUSTARD AND MAYONNAISE 625

584 Kcal | 280 gms |



CLUB SANDWICHES

choice of white or brown bread toasted

■ VEGETARIAN 675

712 Kcal | 320 gms | cheese, tomato, cucumber, lettuce and coleslaw



▲ NON-VEGETARIAN 725

800 Kcal | 320 gms | cheese, tomato, lettuce and chicken coleslaw



■ FRENCH FRIES 300

710 Kcal | 250 gms |



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 FISH FINGER	725
1567 Kcal 600 gms 	
 PAV BHAJI	545
369 Kcal 350 gms 	
 ANDA BHURJEE PAV	550
769 Kcal 390 gms 	
 TOMATO BASIL SOUP	375
91 Kcal 230 gms 	
 CREAM OF CHICKEN SOUP	400
635 Kcal 330 gms 	
 KHICHDI AND DAHI	450
564 Kcal 400 gms choice of masala or plain with or without vegetable 	
 CURD RICE	345
389 Kcal 400 gms 	
 DAL TADKA OR MAKHANI	550
920 Kcal 450 gms 	
 MURGH MAKHANI	725
599 Kcal 500 gms 	
 HOME STYLE MUTTON CURRY	775
881 Kcal 500 gms 	
 PANEER MAKHANI	675
1290 Kcal 450 gms 	
 SUBZ MILONI	550
761 Kcal 450 gms 	
 TAWA PARATHA (2 PCS)	225
240 Kcal 80 gms 	
 TAWA CHAPATTI (3 PCS)	225
794 Kcal 60 gms 	
 STEAMED RICE	300
447 Kcal 350 gms 	
 JEERA PULAO OR VEGETABLE PULAO	375
564 Kcal 400 gms 	

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▲ CLASSIC BREADED FISH AND CHIPS 775
1567 Kcal | 600 gms | served with tartar sauce



▲ MUSTARD GARLIC MARINATED GRILLED FILLET OF FISH 775

745 Kcal | 650 gms | with potato mash, buttered legumes and lemon butter sauce



▲ ROSEMARY MARINATED GRILLED CHICKEN 725

1366 Kcal | 650 gms | with potato mash and sautéed legumes and pan gravy



PASTA

choice of penne or spaghetti choice of cream or tomato sauce

▲ CHICKEN 700

725 Kcal | 400 gms |



● VEGETABLES 625

612 Kcal | 400 gms |



● GULAB JAMUN 400

292 Kcal | 100 gms |



● KESAR RASMALAI 425

203 Kcal | 90 gms |



● WARM BROWNIE 375

832 Kcal | 180 gms | with chocolate sauce and ice cream



● CUT FRUITS 400

158 Kcal | 250 gms | with or without ice cream

● CHOICE OF ICE CREAM (2 SCOOPS) 400

183 Kcal | 90 gms | vanilla, chocolate, mango, strawberry, butterscotch



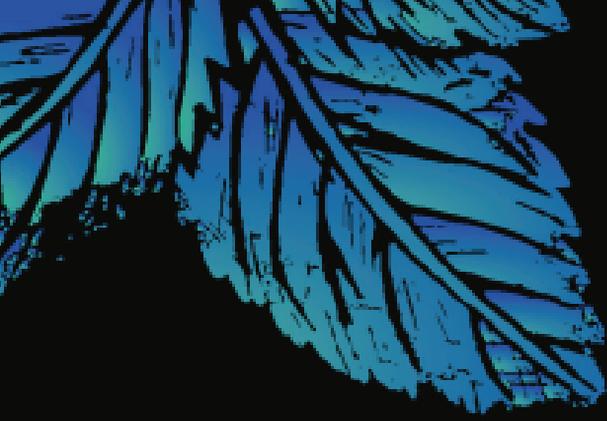
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VIVANTA

VADODARA

